



X. APPENDIX

11. Method for the preparation of a food comprising preparing mesomorphic phase of edible surfactant in a first stream, preparing a gelled biopolymer comprising lipophilic flavor in a second stream and combining said first and second streams to form an edible emulsion.

12. A food comprising an emulsion including a first phase of gelled edible surfactant and a second phase of gelled biopolymer, said second phase comprising triglyceride fat at a level of 5 wt. % or less based on the weight of the emulsion and a lipophilic flavor.

13. The food according to claim 12 wherein said emulsion comprises from 0.1 to 5 wt. % triglyceride fat.

14. The food according to claim 13 wherein said emulsion comprises from 0.2 to less than 5 wt. % triglyceride fat.

15. The food according to claim 14 wherein said emulsion comprises from 0.5 to 3 wt. % triglyceride oil.